

# *A Sky Full of Stripes*

## **Takumi Sashimi**

Bluefin Tuna Dry-Aged (7-14 days)

Hokkaido Cold Water Scallops

Loch Duart Salmon

Wild Cornish Red Mullet

Wild Brixham Market Sea Bream

Japanese Ceviche

## **Yakiniku**

*Ubame Oak Charcoal Barbeque*

Kyushu Island Wagyu

West Country Lamb

Royal Windsor Park Fallow Deer

Acorn-fed Iberian Pork

Wild Alaskan Prawn

North Atlantic Octopus

Chef's Selection of Baby Vegetables

*Served with Japanese Toyama rice*

## **Pudding**

Japanese Baked Alaska

Raspberry Red & Rose Pink



*Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers.*

*We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help.*

*VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill.*